

Country-style rustic bread

Dehydrated Sourdough
Terre d'Arômes

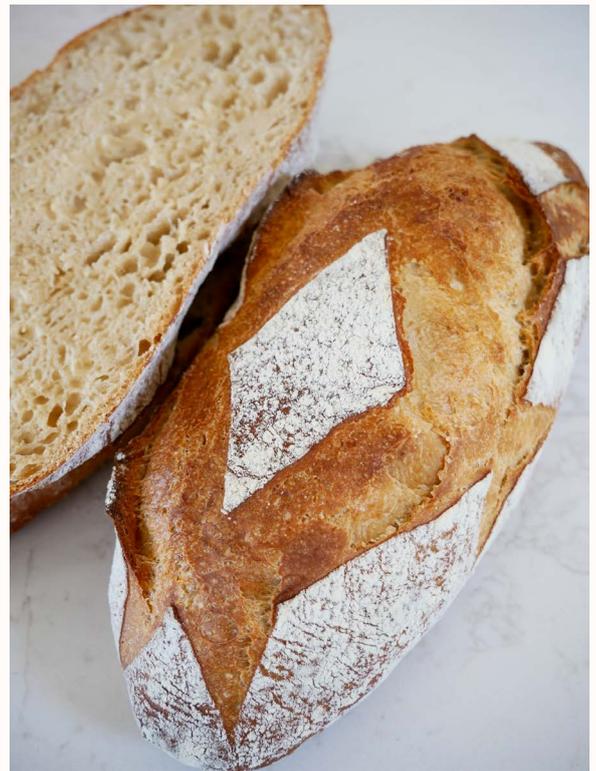


Rye CRC®

N° 1117

Caramelized, with spicy and tangy notes

Other applications:
Special bread, multigrain bread



INGREDIENTS

T55 or T65 flour: 9,4 kg

Terre d'Arômes Rye CRC®: 0,6 kg

Yeast: 0,1 kg

Salt: 0,18 kg

Water: 6,8 to 7,4 L

Method with 6% dosage

Base temperature: 60°C.

Kneading:

- **First speed:** 5 minutes.
- **Second speed:** Oblique: 6 minutes, add salt and knead for another 6 minutes.
Spiral: 3 minutes, add salt and knead for another 3 minutes.

Dough temperature: 25-26°C.

First fermentation: 60 minutes.

Scaling: divide into 350 g, 500 g or 800 g dough pieces.

Intermediate proofing: 10 minutes.

Shaping: by hand or using a machine, shape into bâtard, boule or pavé.

Final fermentation: 1h-1h15 min at 25°C with 75% humidity.

Baking: dust the tops of breads, score, add steam and bake for about 24-30 minutes at 250°C (top heat)/240°C (bottom heat).

Indicative data. It depends on ingredients and equipment used.
Please do not hesitate to contact one of our technicians for any adaptation.

Philibert
SAVOURS

THE REFERENCE IN FRENCH
SOURDOUGH SINCE 1984